

STEAK FRITES
£15 *Before 7PM*

Sophie's

STEAKHOUSE & BAR

Martini Madness
1/2-PRICE House Martinis
 Monday to Wednesday

SNACKS & STARTERS

GRILLED SOURDOUGH	£4	TODAY'S SOUP <i>grilled sourdough</i>	£6.95
PADRON PEPPERS <i>smoked salt</i>	£6	GRILLED SCALLOPS <i>beurre blanc, bacon lardons</i>	£18.50
CRISPY SQUID <i>smoked paprika aioli</i>	£9.50	BEEF CROQUETTES <i>hot sauce</i>	£6.50
GRILLED VEGETABLES <i>courgette, peppers, aubergine</i>	£8.50	CHICKEN LIVER PÂTÉ <i>red onion marmalade, melba toast</i>	£8.50

BEEF

Native Breed Beef by Philip Warren
 DRY AGED & BUTCHERED IN HOUSE

SALADS

PEPPERED STEAK SALAD
roasted red pepper, green beans, spring onion, salsa verde
 £21

CLASSIC CHICKEN CAESAR SALAD
cos lettuce, parmesan, anchovy, egg & croutons
 £16

SANDWICHES

SOPHIE'S CLUB SANDWICH
triple layered with grilled turkey, crispy bacon, lettuce, tomato & mayonnaise
 £15

CHARGRILLED STEAK SANDWICH
sliced ribeye, rocket, mustard mayonnaise
 £25

6OZ DRY AGED HAMBURGER
prime ground beef with a sesame seed bun
 American Cheese + £1
 Streaky Bacon + £1
 £16

TO SHARE

CHATEAUBRIAND 22OZ £115 **PORTERHOUSE** 35OZ £120
CÔTE DE BOEUF • £3.50 per oz
rib on the bone

BUTCHER'S CUT RUMP
 10OZ • £25

CENTRE CUT FILLET
 8OZ • £48

RIBEYE
 10OZ • £45

NEW YORK STRIP
 16OZ • £52
sirloin on the bone

SERVED WITH *house fries & a choice of sauce*
SAUCES BÉARNAISE, SALSA VERDE, HERB BUTTER, OR PEPPERCORN

CLASSICS

CORNISH SOLE
lemon, garlic butter
 £25

MUSHROOM RISOTTO
 £17.50

GRILLED TARRAGON CHICKEN
herb butter, watercress & spinach salad
 £19

CHARGRILLED TUNA STEAK
avocado & tomato salsa, lemon
 £25

BLACK ANGUS BURGER
prime fillet chopped beef, chilli, garlic, capers, herbs & brioche bun
 Thick Cut Bacon + £1.50
 Montgomery Cheddar + £1.50
 £21

BBQ PORK RIBS
"St Louis Style" marinated in our steak sauce
 HALF RACK £13
 FULL RACK £23.50

FOR THE TABLE

ALL £6.95

SALADS

ICEBERG WEDGE
bacon, blue cheese dressing

GREEN SALAD
vinaigrette

BEEF TOMATO
spring onion

VEG

CREAMED SPINACH

GARLIC GREEN BEANS

FIELD MUSHROOMS

COURGETTE FRITTERS
harissa mayo

TENDERSTEM BROCCOLI
chopped chilli

SPUDS

RED-SKINNED MASH
spring onion

HOUSE FRIES
sea salt

ROAST SWEET POTATO
herb butter

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SPARKLING & CHAMPAGNE

	125ML / BTL
Prosecco Portenova NV Italy	9.75 / 39.5
Crémant de Bourgogne Blanc de Blancs Deux Roches NV France org	13 / 56
Champagne Pommery Brut Royal NV France org	19.5 / 105

WHITE

	175ML / 375ML / BTL
Roi des Vignes Grande Reserve Blanc 2024 Comté Tolosan, France	8.5 / 16 / 30
Pecorino Tor del Colle 2024 Abruzzo, Italy	10 / 18 / 34
Pinot Grigio La di Motte Estate 2024 Friuli, Italy sus	41
Riesling Imperial Ruppertsberger 2024 Pfalz, Germany sus	12 / 23.5 / 44
Sauvignon Blanc Wairau River 2024/25 Marlborough, New Zealand sus	12.5 / 24.5 / 46
Gavi di Gavi Cà da Bosio 2025 Piedmont, Italy sus	15.5 / 29.5 / 56
Chablis Domaine Alain Gautheron 2024 Burgundy, France sus	70

RED

	175ML / 375ML / BTL
El Zafiro Tinto 2023 Extremadura, Spain	8.5 / 16 / 30
Syrah La Colonie 2024 Languedoc, France sus	39
Merlot La Vigneau 2024 Languedoc, France sus	9.5 / 21 / 40
Montepulciano d'Abruzzo Riserva Tor del Colle 2020 Abruzzo, Italy sus	43
Beaujolais-Villages Vignes de 1940 2024 Beaujolais, France org	46
Château Maledan Bordeaux Supérieur 2022 Bordeaux, France sus	13 / 25 / 48
Pinot Noir Long Barn 2023 California, USA	13 / 25 / 49
Malbec Alpataco Familia Schroeder 2024 Patagonia, Argentina	13 / 25 / 49
Rioja Reserva Azabache 2020 Rioja, Spain sus	50
Côtes du Rhône Villages Le Vieux Logis 2022 Southern Rhône, France org	14.5 / 29 / 55
Château Bechereau Lalande-de-Pomerol 2022/23 Bordeaux, France	65
Barrel Fermented Malbec Saurus 2023 Patagonia, Argentina	73
Château Paveil de Luze Cru Bourgeois Margaux 2019 Bordeaux, France sus	86
Barolo Paesi Tuoi 2021 Piedmont, Italy sus	86
Château de Fonbel St-Émilion Grand Cru 2019 Bordeaux, France	88
Pomerol By Clinet 2020 Bordeaux, France	94

ROSÉ & ORANGE

	175ML / 375ML / BTL
Piquepoul Rosé Foncalieu 2024 Languedoc, France	11.5 / 21 / 38
M de Minuty Rosé 2024 Provence, France	15.5 / 29.5 / 56

DESSERT

	75ML / BTL
Pink Muscat Rosa di Monte Torre Gorgo 2021 Veneto, Italy org	10.5 / 50cl 47

sus sustainable **org** organic / organic conversion

Vintages correct at time of printing. Should a wine or vintage become unavailable, we will offer the next with confidence. 125ml glass is available on request.